OLD WHARF RESTAURANT

LUNCH MENU

Available 12:00pm - 2:30pm

Dietary requirements key:

NDA - No Dairy Added.

N.G.A – No Gluten Added.

VE - Vegetarian.

V - Vegan.

VO – Vegan Option.

Bruny Island Oysters

Mignonette - half dozen \$34

Red wine vinegar & golden shallots. NDA / N.G.A.

Kilpatrick - half dozen \$36

Spiked BBQ sauce, Ziggy's bacon & lemon. NDA / N.G.A.

Vietnamese dressing - half dozen \$36

Pickled green chilli, palm sugar, & finger lime. NDA / N.G.A.

Grilled Artichoke Hearts \$23

Hazelnuts, mizuna, artichoke & white bean puree. VE / VO.

Pork & Pistachio terrine \$24

Ziggy's terrine, sauce gribiche, chutney, pickles, & crisp sourdough.

Salt & Pepper Squid \$25

Crispy fried squid, Tasmanian pepper berry & kunzea sea salt, saltbush, lemon aioli. NDA / N.G.A.

Tamar Valley Mushrooms \$26

Stracciatella, salsa verde, buckwheat, quinoa, & focaccia. VE / VO.

Cider Battered Fish & Chips \$28

Battered pink ling, tartare sauce & lemon. NDA / N.G.A.

Wagyu Burger \$36

Wagyu cross beef, Manchego, mustard mayo, caramelised onion, ketchup, onion rings, bacon, lettuce, tomato, brioche bun with aioli & chips.

Tasmanian Salmon \$36

Pan fried salmon, herb yoghurt, orange, fennel, zucchini & herb salad. N.G.A.

Grilled Chicken \$36

Marion Bay chicken, caperberry, green olive, burnt onion, & chicken jus. NDA / N.G.A.

Celeriac steak (vegan) \$34

Celeriac, vadouvan curry butter, & fried curry leaves. V / N.G.A.

Chips \$9

Rosemary salt & aioli. NDA / N.G.A / VE / VO

House Salad \$10

Local leaves, fennel & Dijon dressing. N.G.A / V

Cucumber salad \$14

Cucumber, Tasmanian Wakame, & soy & sesame dressing. N.G.A / V

Tasmanian Cheese Plate \$28

King Island Roaring 40s blue, Surprise Bay cheddar, Coal River Valley triple cream brie house baked crisp breads, quince paste & apple. VE.

Lamington Ice Cream Cake \$16

Chocolate & chia cake, coconut ice cream, strawberry sorbet & toasted coconut. N.G.A / V.

Sticky Date Pudding \$16

Caramel sauce, brandy snap & salted caramel ice cream. VE.

Whipped Yoghurt panna Cotta \$16

Westhaven Yoghurt, sweet pistachio dukkha, & lemon & basil curd. NGA / VE.

Ice Cream of the Day \$8

Please ask our friendly waitstaff for available flavours. VO.

Notes

- Please ask our wait staff to assist with any further dietary requirements.
- Whilst every effort will be made to ensure that your dietary requirements are catered for, please note that all meals are prepared in an environment where gluten, dairy, eggs, nuts, and other allergens are present and cross contamination is possible.
- Please be advised that a 10% surcharge applies on all public holidays.